

Le Roof

r e s t a u r a n t
PRESQU'ÎLE DE CONLEAU



You are here, facing the **Golfe du Morbihan**,
ready to enjoy dishes inspired by the treasures of the sea...
and the land.

Our Chef and the team offer traditional cuisine,
crafted with **local produce, seasonal ingredients**,
and the **freshest catch of the day**.

Each ingredient is carefully selected,
each plate thoughtfully prepared.

Take your time — savour, observe, share.

Bon appétit.

CAPTAIN'S MENU

9 fine oysters from the Golfe du Morbihan (n°2)

or

Cauliflower and buckwheat beignet with avocado and coriander cream

or

Pumpkin veloute with walnuts and smoked oil



Stuffed green cabbage and cognac sauce

or

Hake filet with vervain and lemon sauce



Cheese plate with mixed salad

or

Exotic delight

or

Saffron pear with honey espuma and lemon crumble

3-course menu (1 starter) – €40

4-course menu (2 starters) – €52.50

net prices – service included – our menu changes every thursday, based on the catch and the season

BUSINESS MENU

€29,90

Lunchtime only, tuesday to friday (excluding public holidays)

Choice from the captain's menu:

Starter & main
or
Main & dessert

Microfiltred water "loz" 50 cl & espresso coffee included



VEGAN MENU

€34

Chickpeas soup with coconut milk

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Seasonal vegetables with golden falafels

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Pineapple compote with granola and passionfruit sorbet



P'TIT MOUSSE

€15,50

up to 12 years old

Fish fillet **or** minced beef steak
served with fries, rice or seasonal vegetables

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Far breton **or** 2 scoops of ice cream

Seafood

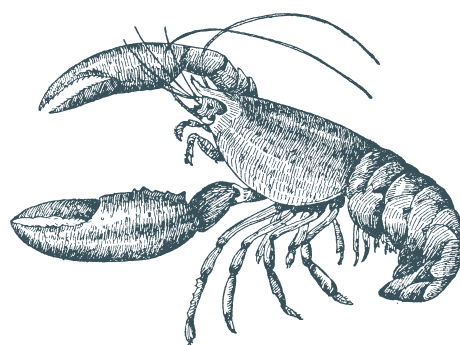
The Richard oyster-farming family has been passionately cultivating oysters and shellfish for over a century in Baden, Séné, at the heart of the Golfe du Morbihan.

	6 pcs	9 pcs	12 pcs
Oysters from the Golfe du Morbihan (n°2) _____	€13	€19,50	€26
♥ Platter of scampi (400 g) – subject to availability _____			€32,50
♥ Platter of pink prawns, homemade mayonnaise (280g) _____			€14
Bowl of whelks (300/350 g) _____			€15
Platter of sea snails (400 g) _____			€14
Crab with homemade mayonnaise (600 g) _____			€16,50
Grilled lobster from our tank - price based on size _____			€18,50 per 100 g

Seafood platters

We carefully select our products according to the day's catch.

To enjoy on site
or take away on order.



The sailor's platter _____ €32,50
5 oysters (n°2), 200 g of scampi,
8 prawns, 100g of whelks, 5 to 6 sea snails (depending on size)

The fisherman's platter _____ €42,50
1 crab, 5 oysters (n°2), 200 g of scampi,
8 prawns, 100 g of whelks, 5 to 6 sea snails (depending on size)

The panoramic seafood platter _____ €123,50
2 crabs, 15 oysters n°2, 600 g of scampi,
24 prawns, 300 g of whelks, 15 to 18 sea snails (depending on size)

serves 2/3

Starters

Homemade duck foie gras with chutney _____ €17

☪ Homemade shellfish soup _____ €12

Chickpeas soup with coconut milk _____ €10

Starters from the captain's menu (excluding oysters) _____ €15

Gravelax salmon, with pickles and salad _____ €15

Fish

We work with fresh products, depending on availability and the season.

♡ Sole meunière, seasonal garnish _____ €37

Sea bass in a salt crust (for 2 people, subject to availability) _____ €57

Captain's menu fish dish _____ €21,50

Meat

All our beef and pork are of French origin, except for the lamb, which comes from New Zealand.

Steak tartare, French fries _____ €19,50

♡ Beef fillet with french fries and blue cheese sauce _____ €28

Captain's menu meat dish _____ €21,50

Cheeses

Selection of 3 cheeses _____ €9,50

☞ Roasted Breton cheese with salad _____ €10,50

Desserts

Please make your selection when placing your order.

Chocolate and hazelnut dacquoise _____ €13

☞ Warm apple tart, vanilla ice cream and salted butter caramel sauce _____ €13



Café gourmand _____ €10

Coffee with three desserts

2,00 € are payed back to the French ligue against cancer

Champagne gourmand _____ €17

A glass of Théophile Roederer (12 cl) with three desserts

Desserts from the captain's menu _____ €12

Ice creams

Colonel sundae _____ 9 €
lemon sorbet, vodka

Conleau sundae _____ 9 €
green apple sorbet, brandy Fine de Bretagne

☞ Carabreizh sundae _____ €10
*caramelised apples, sweet whipped cream,
salted butter caramel ice cream and sauce*

Artisanal french ice cream – Maison Antolin, since 1916

2 scoops _____ €6,50

3 scoops _____ €8,50

Flavours

Ice cream: vanilla, chocolate, salted butter caramel

Sorbets: apple, strawberry, lemon, passion fruit, blackcurrant

For the sweet-toothed

Sweet whipped cream, homemade salted butter caramel or chocolate sauce -€1